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TITLE: REDUCTION OF BITTERNESS

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INVENTOR-INFORMATION:

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NAME	COUNTRY
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ABSTRACT:

PURPOSE: To simply and economically reduce bitterness of drugs and foods not readily drinkable because of bitterness and to facilitate intake by improving difficulty of drink because of powdery state.

CONSTITUTION: A bitter substance such as tannic acid, SHOSAIKOTO (Chinese medicine), or soybean peptide is mixed with a gelatinizing agent selected from agar, gelatin, &kappa;-carrageenan, etc., a seasoning agent, preferably sweet agent such as granulated sugar, fancy drink such as hot chocolate, coffee, concentrated juice or milky drink into a seasoned jelly so that bitterness of substance not readily drinkable or ingestible because of bitterness

is  
extermely reduced, difficult drinking because of powdery state is  
also improved  
and the substance is readily taken. The amount of the gelatinizing  
agent used  
is 0.1-0.5 agar (powder), 1.0-2.5g gelatin (powder) or 0.2-1.0g  
&kappa;-carrageenan based on 0.1g tannic acid (50ml aqueous  
solution), 2.5g  
SHOSAIKOTO (50ml aqueous solution) or 50ml soybean peptide.

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